

# BREWING TEF BEER

## INTRODUCTION

Tef (*Eragrostis tef*) is an African cereal native to Ethiopia and Eritrea. Its consumption worldwide is increasing due to its nutritional profile and gluten-free nature of the grain. Because of the macros profile, it is probably a good cereal for beer making.

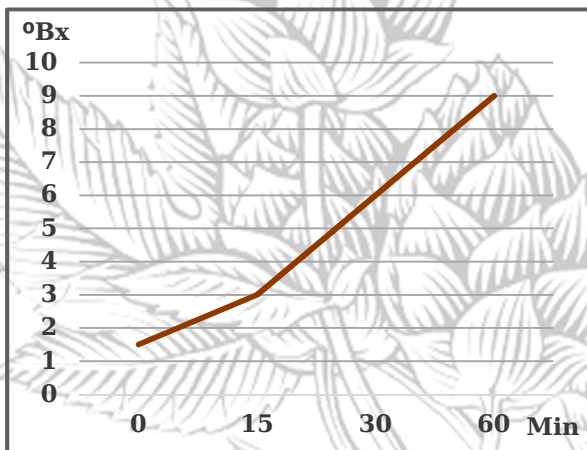
## OBJECTIVES

To work with an unknown cereal to make tef beer following the classic ale brewing method.

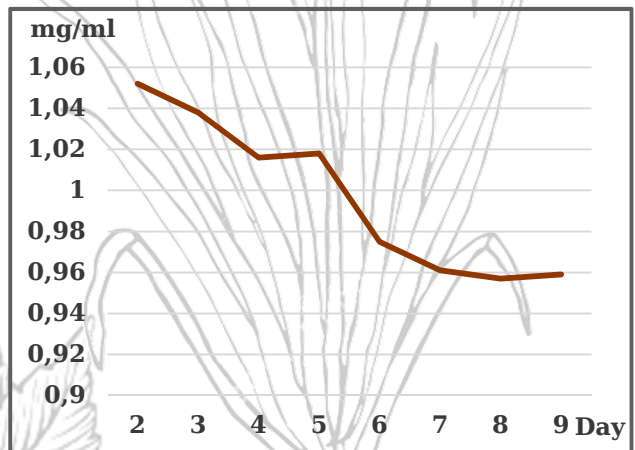
To see if there is enough enzymatic activity in the malt to transform starches into sugar and if yeasts are capable to ferment it to produce alcohol.

## RESULTS

**Graphic 1.** Evolution of the starches conversion into simple sugars during mashing, in °Bx.



**Graphic 2.** Evolution of wort density during fermentation, in mg/ml.



## CONCLUSIONS

It is possible to malt and brew tef but not in the same exact conditions as in a barley beer. There is enough enzymatic activity to obtain fermentable sugars.

Time and temperature in each step of the process had to be changed to achieve a similar result to a classic ale beer, modifying the processes of malting, mashing and fermentation.